

**AMENDMENTS TO THE SPECIFICATION**

Please replace paragraph [0032] (Example 6) with the following amended paragraph:

[0032] The nature and the physical state of acrylamide precursors (substrate) containing foods have a major effect on the rate of the fermentation reaction. They affect the accessibility of the substrate to the ~~reactions~~ reaction sites in the microbial cells. The effect of different forms of acrylamide precursor containing foods on the reduction of acrylamide formation in these foods when cooked at high temperature and the removal of these precursors (mono- and disaccharides and others) from these foods prior to cooking was determined according to the experimental conditions outlined in Figures 4, 5, and 6 using the fermenter 30 described in Figure 3 as summarized in the following set of experiments. The fermenter 30 includes mixer 31, impeller 32, cooling water jacket 33, cooling water inlet 34, outlet 35, steam inlet 36, condensed steam harvest 36, cooling water outlet 37, exhaust 38, neutralizing agent reservoir 39, pH-meter 40, sterile seal 41 and reactants 42.